

Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

- First aid kit
- Allergy policy/training
- Vomit clean up
- Employee health

Date: 03/21/2023	Time in: 3:15	Time out: 4:07	License/Permit # FS 6045	Food handlers 5	Food managers 1	Page <u>1</u> of <u>2</u>
----------------------------	-------------------------	--------------------------	------------------------------------	---------------------------	---------------------------	---------------------------

Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
--	--------------------------------------	--------------------------------------	--	--	----------------------------------	-------------

Establishment Name: Subway 28067	Contact/Owner Name: Umar	* Number of Repeat Violations: _____	15/85/B
Physical Address: 2006! S Goliad		✓ Number of Violations COS: _____	

Pest control : Apt 03/13/2023	Hood Na	Grease trap//waste oil Need manifest	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
---	---------	--	---

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
Mark the appropriate points in the OUT box for each numbered item Mark X in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
3						✓					
		✓				Preventing Contamination by Hands					
		✓				✓					
		✓									
		✓									
		✓				Highly Susceptible Populations					
						✓					
		✓				Chemicals					
		✓				✓					
						✓					
		✓				Water/ Plumbing					
3						W					
		✓				✓					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
		✓				✓					
		✓				✓					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
		✓									
		✓				W					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
				✓		✓					
Consumer Advisory						Physical Facilities					
		✓				2					
		✓				✓					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
W						✓					
1						Physical Facilities					
		✓				1					
		✓				✓					
		✓				✓					
Proper Use of Utensils						Physical Facilities					
1						1					
1						1					
1						1					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Felicia Garcia <small>(Printed / covid)</small>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Subway 28067 S Goliad	Physical Address: S Goliad	City/State: Rockwall	License/Permit # 6045	Page __ of __
---	--------------------------------------	--------------------------------	---------------------------------	---------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Beverage cooler	35	Service line		Back up cooler	
Wif	-3.9	Hot holding meat balls	149/139	Cut greens	62
Wic		Cold holding		Cut tomatoes	59
Tomatoes	39	Chicken/ ham	41/40	Spinach	59
Cheese / ham	41/41	Tuna / mozz	38/39		
Chicken / chicken	39/38	American / rotisserie	39/39		
Soup hot	182	Veggie cooler			
		Cut greens / cut tomatoes	39/40		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW. ALL TEMPS TAKEN IN F
42	Need to clean spills in bev Cooler
W	To watch air gap under soda station
42 /10	Need to clean slime in drain at freestyle unit and any areas in dispenser area
	Restroom closed Womens ??? Locked - to be addressed with remodel / pipe burst
46	Need to clean men's restroom / hot water 100 plus
W	Avoid using hand sink for anything but hand washing
	Hot water at hand sinks in kitchen -106
19	To repair leak at three comp sink faucet - hot water 111
	Sink sanitizer at 200 ppm
32	Address rusty top shelf in wif
42/45	Minor cleaning needed in wif
47	Reminder to hang mops to allow to air dry
32	What's plans for rusty shelving unit near mop sink / and also in wic ?
	Good date marking
47	Need to organize shelving under back prep table
02	Back up cooler is holding ambient 64 and product temps of 54_62 / t9bdiscard Tcs foods and not use for any Tcs foods
	All to be discarded
	Sanitizer in green knife holder 100 ppm bleach
10/cos	Need to set up sanitizer bucket for wiping cloths for front area
32	Cutting boards to be sanded or replaced in front area as badly scored
32/45	Maint is also an issue ... what are plans ?
45/42	General detailed cleaning needed under behind and around all equipment
02	Back up cooler not working ... holding 64 F
	Cookie tongs Are clashed every 4 hours per manger
42/10	To clean cookie storage area
	Peroxide may not be used for food contact surfaces - per label
	Use the sink quats sanitizer

Received by: See above <small>(signature)</small>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Samples: Y N # collected

Form EH-06 (Revised 09-2015)